



Zucchini Bread

SERVINGS 8 ⌚ **PREP TIME** 10 min **COOK TIME** 1 hr

INGREDIENTS

- 3 eggs
- 1 cup La Fe Vegetable Oil
- 2 cups grated zucchini
- 2 cups all purpose flour
- 2 cups La Fe Brown Sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 1/4 teaspoon ground cinnamon
- 2 teaspoons vanilla extract
- 3/4 teaspoon freshly grated nutmeg
- 1 teaspoon salt

DIRECTIONS

1. Begin by preheating the oven to 350 degrees.
2. Grease and flour two loaf pans.
3. Now, in a large mixing bowl, combine the eggs, oil, zucchini, flour, sugar, salt, baking soda, cinnamon, vanilla, nutmeg and baking powder.
4. After this, divide the mixture into the two loaf pans.
5. Bake for approximately 1 hour or until a knife comes out clean after inserting it into the middle of the loaf.